Traditional Oil-and-Vinegar Salad Dressing for 6

Makes: 6 servings

Prep Time: 15 hour

Ingredients:

- **½ cup** olive oil
- **¼ cup** balsamic vinegar
- **1 lemons** juice of
- **4 tsp** diced fresh garlic
- **2 tsp** thyme
- **2 tsp** basil
- **2 tsp** oregano
- **2 tsp** sea salt (optional)
- **2 tsp** black pepper
- **2 tsp** ginger powder

Just as you do when making dressing for 100 servings put half of all ingredients in each jar and shake well. Shake again before every serving. Variations include leaving out the oil, using only lemon juice and no vinegar; using tamari instead of salt; adding nutritional yeast; adding apple or orange juice, and so on. (Have fun making your dressing tasty!)

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